

The Grand

Our Weddings Menu

www.thegrandlb.com

Add 22% production fee and applicable sales tax to all menus

Wedding Packages

All Packages Include

5 Hour Event Time Inclusive of Ceremony, Two Hour Access Window Prior to Event Start, Served Champagne & Sparkling Cider Toast, Customized Room Setup, Choice of White, Black or Ivory Linens for all Tables, Selection of Napkin Color(s), All China, Glassware & Flatware, Complimentary Parking for all Guests, and Uniformed, Professional Staff

Lunch and Dinner Packages

The Silver

- “The Standard” Menu
- Complimentary Entrées for Bride & Groom
- Choice of Two “To Start” Displayed Appetizers
- Wine Service with Dinner (*two bottles per table*)
- Served Champagne & Sparkling Cider Toast
- Cake Cutting & Serving

Lunch
\$91.00
-
Dinner
\$102.00

The Gold

- “The Grand Standard” Menu
- Complimentary Entrées for Bride & Groom
- 90 Minute Limited Hosted Bar
- Choice of Three “To Start” Displayed Appetizers
- Choice of Two Tray Passed Hors D’oeuvres
- Wine Service with Dinner (*two bottles per table*)
- Served Champagne & Sparkling Cider Toast
- 10” Mirrored Round for Each Guest Table
- Cake Cutting & Serving

Lunch
\$106.00
-
Dinner
\$117.00

The Platinum

- “The Choura Standard” Menu
- Complimentary Entrées for Bride & Groom
- 90 Minute Hosted Bar w/ Signature Drink
- Choice of Three “To Start” Displayed Appetizers
- Choice of Three Tray Passed Hors D’oeuvres
- Wine Service with Dinner (*two bottles per table*)
- Served Champagne & Sparkling Cider Toast
- 10” Mirrored Round for Each Guest Table
- Chair Covers with Sash -or- Chiavari Chairs
- Cake Cutting & Serving
- Additional Event Hour

Lunch
\$124.00
-
Dinner
\$137.00

Say, 'I do...'

Garden Ceremony

Have your Garden Ceremony outside on our Palm Terrace or on our Monarch Patio. *Minimum 100 guests*

Pricing

- Without Reception \$23.00 *per person*
- With Reception \$20.00 *per person*

Includes

- Iced Water Station
- White Wood Chairs
- Serene Garden Setting
- Wedding Arch -or- Columns
- White Aisle Runner
- Bridal Suite - Based on availability when booking

Not Included

- Groom's Room, Wedding Coordinator, Photographer, Decorations, Clergy, and Music.
Referrals are available upon request

Bridal Room Packages

Each package is a flat cost and serves six people.

Afternoon Treat	\$88.00
<ul style="list-style-type: none">• Ice Cream Bars• Assorted Cookies• Coffee, Decaf, Assorted Sodas	
Spice It Up	\$113.00
<ul style="list-style-type: none">• Mini Chicken Quesadillas• Guacamole and Pico de Gallo• Tortilla Chips• Coffee, Decaf, Assorted Sodas	
Napa Valley	\$113.00
<ul style="list-style-type: none">• Marinated Olives, Goat Cheese, Grapes, and Crostinis• Sliced Seasonal Fruit and Berries• Coffee, Decaf, Tea, Mineral Water, Assorted Sodas	
Balance	\$128.00
<ul style="list-style-type: none">• Granola Bars• Whole Fruit• Vegetable Crudités with Dip• Assorted Vitamin Water	
Time For Tea	\$140.00
<ul style="list-style-type: none">• Freshly Baked Scones• Assorted Tea Sandwiches• Strawberries with Whipped Cream• Assorted Hot Teas	
Ultimate Relaxation	\$200.00
<ul style="list-style-type: none">• Premium House Chardonnay and Cabernet Sauvignon• Gourmet Cheese Display with Dried Fruit and Nuts• Seasonal Fruit Platter• Assorted Breads & Crostinis• Mineral Water	

Appetizers

To Start

Displayed - *A la Carte*.
\$5.75 per person

Domestic Cheese Platter

Domestic Cheese, Dried Fruit, Roasted Rosemary Nuts, & Assorted Crackers

Gourmet Cheese Platter

Gourmet Cheese, Dried Fruit, & Roasted Rosemary Nuts. Add Assorted Crostinis & Crackers (*Add \$1.50 per person*)

Fruit Platter

Assorted Seasonal Melon & Berries

Vegetable Crudités

Herb Ranch Dip

Antipasto Platter

Assorted Cured Meats, Marinated Artichoke Hearts, Assorted Olives, & Roasted Peppers

Roasted Garlic Hummus

Served with Pita Chips. Add Grilled Vegetables (*Add \$2.00 per person*)

Cold Hors D'oeuvres

Chilled and ready to eat. *A la Carte*.
\$7.00 per person for Tray Passed or
\$8.00 per person for Displayed

Antipasto Skewers

Cherry Tomatoes, Olives, Marinated Artichoke Hearts, & Bocconcini Mozzarella

Chopped Heirloom Tomato Salad

Baby Arugula, Crushed Pistachios, Goat Cheese, Basil & Dijon Vinaigrette on Endive Spear [*tray passed only*]

Sesame Crusted Goat Cheese

on Wonton Crisp

Ahi Poke

Tuna, Soy Sauce, Black Sesame Seeds, and Scallions on a Wonton Crisp [*tray passed only*]

White Fish Ceviche

on Tostada Round

Grilled Peach Crostini

Balsamic Glaze, Goat Cheese & Honey Drizzle

NY Steak Crostini

Caramelized Onions & Gorgonzola Cream

Open Faced NY Steak Sandwich Bite

Arugula & Spicy Aioli

Jumbo Shrimp

Cocktail Sauce & Lemon Wedges *(add \$1.50 per person)*

Grilled Shrimp

Thai Chili Sauce *(add \$1.50 per person)*

Pan Seared Ahi

Cucumber Slice with Japanese Spice, Pickled Onions, & Sriracha Aioli

Fresh Spring Rolls

Green Tea Soba Noodles, Thai Basil, Cucumber, Mint, & Spicy Hoisin

Caprese Skewers

Cherry Tomato, Bocconcini Mozzarella, Fresh Basil, & Basil Pesto

Roasted Artichoke Crostini

Fennel Herb Goat Cheese

Avocado Kale Toast

Lemon, Olive Oil, Salt, & Pepper

Warm Hors D'oeuvres

Warm and ready to eat. A la Carte.

\$7.00 per person for Tray Passed or

\$8.00 per person for Displayed

Homemade Meatballs

Select One: Teriyaki, Turkey, or Italian

Buffalo Chicken Drumettes

Served with Ranch Dressing

Crispy Chicken Egg Rolls

Served with Sweet + Sour Dipping Sauce

Pork & Shrimp Egg Rolls

Served with Sweet Chili Hoisin Sauce

Chicken Satay

Select One: Served with Spicy Peanut Sauce, Tikka Masala Sauce, or Teriyaki Pineapple

Spanakopita

Flaky Phyllo Stuffed with Spinach & Feta Cheese

Sicilian Stuffed Mushrooms

Sicilian Sausage & Cheddar

Yucatan Beef Empanadas

Served with Avocado Crème

Mini Beef Wellington

Tender Beef Wrapped in Puff Pastry with Sautéed Mushrooms & Shallots Duxelle, & Madera Wine Demi Glaze

Lump Crab Cakes

Served with Cilantro Lime Aioli

Mongolian Beef Skewers

With Grilled Scallions

Short Rib Quesadilla

Served with Chipotle Crème

Soup Shooter

Select One: Tomato Bisque, Butternut Squash, or Mushroom Cream

Angus Beef Slider

Bleu Cheese & Port Wine Pickled Onions *(add \$1.00 per person)*

Tikka Masala Taco

Chicken Tikka Masala, Cilantro & Cucumber Raita *[tray passed only]*

Italian Surf & Turf

Shrimp Scampi and Italian Sausage Bite

Lobster Corndogs

Served with Green Peppercorn Aioli *(add \$1.50 per person)*

Thai Chicken Lettuce Wraps

Asian Inspired Diced Chicken on an Endive Spear *[tray passed only]*

Mini Rolls

Served on Toasted, Homemade Roll. Choice of: Meatball, Philly Cheese Steak, or Lobster with Garlic Butter *(Add \$2.00 per person)*

Main Courses

Served Meals. All entrées include homemade rolls & butter, one gourmet salad, one starch, and one vegetable. Beverage service includes coffee, iced tea & iced water. For split menu (*Add \$5.00 per person*). For buffet choose additional salad & entrée (*Add \$5.00 per person*).

The Standard

Choose two options for a duet plate (*Add \$5.00 per person*)

Lemon Rosemary Chicken

Bone-in Chicken Breast with Lemon Caper Beurre Blanc

Chicken Parmesan

Parmesan Panko Crusted Chicken Breast with Provolone & Basil Marinara Sauce

Chicken Marsala

Bone-in Chicken Breast with Sautéed Mushrooms, Caramelized Onions, & Marsala Wine Sauce

Beef Brisket

Fork Tender Roasted Beef Brisket with Natural Jus

Spiced Pork Loin

Roasted Poblano Ancho Chile Demi

Asian Inspired Salmon

Shiitake Mushrooms, Bok Choy, & Sweet Soy Reduction

The Grand Standard

Choose two options for a duet plate (*Add \$7.00 per person*)

Chicken Wellington

Boneless Chicken Breast Wrapped in Puff Pastry with Sautéed Mushrooms & Shallots Duxelle, & Madera Wine Demi Glaze

Chicken Piccata

Italian Herb Crusted Chicken with Lemon Sauce & Capers

Beef Stroganoff

Braised Filet Mignon Beef Tips, Mushrooms, & Demi Sauce

Bistecca

Grilled Tri Tip with Fresh Lemon, Garlic, Shaved Parmesan, & Tomato Basil Vinaigrette

Red Snapper

Served with Chipotle Cream & Roasted Poblano Chiles

Pistachio Crusted Mahi Mahi

Served with Mango Relish

Coconut Crusted Salmon

Served with Coconut Lychee Cream

Turf and Turf

Chicken Grilled Breast & Herb Crusted Tri-tip with Rosemary Demi

The Choura Standard

Choose two options for a duet plate *(Add \$9.00 per person)*

Classic Beef Wellington

Filet Wrapped in Puff Pastry with Sautéed Mushrooms & Shallots Duxelle, & Madera Wine Demi Glaze

Braised Short Ribs

Served with Aromatics & Chipotle Honey Jus

Chicken Cordon Bleu

Panko Crusted Chicken Breast with Virginia Ham, Swiss Cheese, & Classic Cheese Mornay Sauce

Chicken Florentine

Roasted Chicken Breast Stuffed with Sautéed Spinach, Artichoke Hearts, and Topped with a Parmesan Cream Sauce

Prime Rib

Served with Green Peppercorn Demi

Filet Mignon

Served with Béarnaise Sauce (MP)

Chilean Sea Bass

Garlic Fennel Rubbed with Blood Orange Beurre Blanc (MP)

Spice Rubbed Halibut

Served with Lemon Cilantro Crema (MP)

Land and Sea

Petite Filet & Pan Seared Shrimp with Demi Glaze

Ribeye

Pan Seared with Thyme, Bellini Onions, & Cabernet Demi *(Only Available for Dinner Service)*

Vegetarian Options

Pasta Primavera Penne Pasta with Roasted Vegetables and tossed in a White Wine Cream Sauce	<i>Included</i>
Eggplant Parmesan Parmesan Panko Crusted Eggplant with Provolone & Basil Marinara Sauce	<i>Included</i>
Grilled Portobello Mushroom Cap Filled with Roasted Vegetables and topped with a Tomato Coulis (<i>Vegan & Gluten Free</i>)	<i>Included</i>
Roasted Butternut Squash Stuffed with Roasted Vegetables and Topped with a Balsamic Glaze (<i>Vegan & Gluten Free</i>)	<i>Included</i>

Other Options

Kids Meals Chicken Strips, Macaroni & Cheese, French Fries, Fresh Fruit & Juice or Milk	\$30.00 <i>per person</i>
Vendor Meals Chef's Choice	\$37.00 <i>per person</i>

Carving Station Enhancement

Chef Required; additional labor fees apply.

Spice Rub Pork Loin Ancho Chile Demi & Avocado Corn Relish	\$18.00 <i>additional per person</i>
Turkey Airline Breast Cranberry Relish & Sage Turkey Gravy	\$18.00 <i>additional per person</i>
Smoked Pitt Ham Honey Clove Orange Glaze & Ground Mustard Herb	\$18.00 <i>additional per person</i>
Roasted Prime Rib of Beef Horseradish cream & Au Jus	\$22.00 <i>additional per person</i>
Peppercorn Crusted Beef Filet Béarnaise & Bordelaise Sauce	\$23.00 <i>additional per person</i>
Pig Lechon Extra Large 70lb Pig	\$1,200 <i>per whole</i>

Salad

Select One.

Tossed Green Cucumber, Tomato, Carrot, Ranch & Balsamic Dressing	<i>Included</i>
Arugula Cranberries, Walnuts, Gorgonzola Cheese & Balsamic Vinaigrette	<i>Included</i>
Spinach Smoked Bacon, Mushrooms, Goat Cheese, & Caramelized Onion Bacon Vinaigrette	<i>Included</i>
Panzanella Cucumbers, Tomato, Slivered Red Onions, Fresh Basil, Croutons, & Creamy Basil Dressing	<i>Included</i>
Orzo Cherry Tomatoes, Kalamata Olives, Capers, Grilled Asparagus, & Homemade Pesto	<i>Included</i>
Angel Hair Pasta Olives, Capers, Tomatoes, & Roasted Tomato Vinaigrette	<i>Included</i>
Antipasto Chopped Romaine, Roasted Peppers, Marinated Artichokes, Assorted Cured Meats, Provolone Cheese, Olives, & Italian Dressing	<i>Included</i>
Potato Salad Red Potatoes, Capers, Smoked Bacon, Scallions, & Sweet Pickled Relish	<i>Included</i>
Caesar Chopped Romaine, Croutons, Shaved Parmesan, & Caesar Dressing	<i>Included</i>
Spanish Caesar Sweet Corn, Tomato, Cilantro, Pepitas, Cotija Cheese, & Creamy Parmesan Cilantro Dressing	<i>Included</i>
Black Bean Grilled Corn, Tomatoes, Queso Fresco, & Spicy Honey Lime Vinaigrette	<i>Included</i>
BLT Romaine, Smoked Bacon, Candied Walnuts, Tomatoes, & Avocado Vinaigrette	<i>Included</i>
Spinach + Melon Diced Watermelon, Pickled Red Onions, Toasted Pumpkin Seeds, Feta Cheese, & Citrus Vinaigrette	<i>Included</i>
Green Tea Soba Noodle Bok Choy, Shiitake Mushrooms, Fresh Mint, & Sweet Soy Vinaigrette	<i>Included</i>
Spinach Citrus Salad Spinach, Red Onions, Mandarin Orange, Toasted Pecans, Sesame Seeds, Feta Cheese with Orange Marmalade Vinaigrette	<i>Included</i>
Boston Wedge Diced Tomato, Scallion, Bacon, Blue Cheese Crumbles, & Ranch Dressing	\$1.75 <i>additional per person</i>

Caprese

Field greens, Bocconcini Mozzarella, Cherry Tomatoes, Fresh Basil, & Balsamic Vinaigrette

\$1.75*additional per person***Deconstructed**

Romaine Lettuce, Pickled Onion, Candied Pecans, Bleu Cheese Crumbles, Heirloom Tomatoes & Bleu Cheese Dressing

\$1.75*additional per person***Classic Cobb**

Romaine, Avocado, Smoked Ham, Bleu Cheese Crumbles, Tomatoes, Bacon, Egg, & Buttermilk Ranch

\$1.75*additional per person*

Starch

Select One.

Brown Rice*Included***White Jasmine Rice***Included***Wild Rice Pilaf***Included***Roasted Red Potato***Included***Scalloped Potatoes***Included***Sweet Potato***Included***Butter Quinoa***Included***Couscous***Included***Roasted Garlic Mashed Potatoes***Included***Cauliflower Mash***Included*

Vegetable

Select One.

Vegetable Medley	<i>Included</i>
Ratatouille	<i>Included</i>
Baby Carrots	<i>Included</i>
Grilled Zucchini	<i>Included</i>
Grilled Bok Choy	<i>Included</i>
Spicy Green Beans	<i>Included</i>
French Green Beans	<i>Included</i>
Root Vegetable Hash	<i>Included</i>
Roasted Brussel Sprouts w/ Pancetta & Balsamic Glaze	<i>Included</i>
Roasted Asparagus	\$1.25 <i>additional per person</i>

Perfectly Packaged Buffet

All packages include homemade rolls and butter, coffee, iced tea & iced water. Please note, the Eats & Sweets Package only does not include homemade rolls and butter.

Taste of Asia

Lunch

\$52.00

Salads – Included

- Chinese Chicken Salad - Chicken, Romaine, Thai Basil, Cucumber, Bean Sprout, & Toasted Sesame Vinaigrette
- Green Tea Soba Noodle - Bok Choy, Shiitake Mushrooms, Fresh Mint, & Sweet Soy Vinaigrette

Entrées – Select Two

- Orange Chicken - Crispy Chicken Tossed with Orange Zest & Chiles
- Spicy Kung Pao Chicken - Pan Fried Chicken with Dried Chile Pods, Scallions, Peanuts, Cilantro, Peppers, Onions, & Red Chile Sauce
- Beef + Broccoli - with a Sweet Soy Ginger Glaze
- Mongolian Beef - Sautéed Tender Beef with Scallions & Garlic
- Asian Salmon - Shiitake Mushrooms, Bok Choy, & Sweet Soy Reduction (*Add \$1.50 per person*)

Sides – Select Two

- Pan Fried Noodles - with Bean Sprouts, Asparagus, Shiitake Mushrooms, & Bok Choy
- House Fried Rice - with Fresh Peas, Egg, Carrots, Scallions, & Fresh Herbs
- Vegetable Stir Fry - Assorted Vegetables Sautéed with Garlic, Ginger, Asian Herbs, & Sweet Soy Sauce
- Steamed White Rice (*brown rice available upon request*)

Dessert – Select One

- Pineapple Upside-down Cake
- Almond Cookies

Dinner

\$62.00

Taste of India

Served with Naan Bread

Lunch

\$52.00

Salads – Included

- Tossed Green - Cucumber, Tomato, Carrot, Ranch & Balsamic Dressing
- Cucumber Raita - Cucumber, Yogurt, Lemon, Garlic & Mint

Entrées – Select Two

- Chicken Tikka Masala - Boneless Chicken Marinated with Cumin, Cardamom, Paprika, Cayenne, and Garlic & Served with Traditional Indian Tikka Masala Sauce
- Curry Chicken - Boneless Chicken with a Classic Indian Curry Sauce (*Add \$1.50 per person for Shrimp*)
- Vegetable Skewers - Choose Tikka Masala or Curry Sauce

Sides – Select Two

- Basmati Rice
- Paneer Tikka - Stir Fried Vegetables with Curry Spice
- Dal Makhani - Lentils, Onion, Garlic, Cumin & Cream

Dessert – Included

- Chef's Choice

Dinner

\$62.00

South of the Border

Lunch

\$52.00

-

Dinner

\$62.00

Salads – Included

- Black Bean - Grilled Corn, Tomatoes, Queso Fresco, & Spicy Honey Lime Vinaigrette
- Mexican Chopped Salad - Mixed Greens with Jicama, Radishes, Tomatoes, Crispy Tortillas Strips, & Spicy Chipotle Dressing

Entrées – Select Two

- Beef or Chicken Fajitas - Marinated with Cilantro, Lime, Toasted Cumin, Caramelized Onions, & Mixed Peppers *(Add \$4 per person for Shrimp)*
- Chicken Enchilada Casserole - Slow Roasted & Shredded with Mexican Spices, Homemade Red or Green sauce, & Cheese
- Pollo Asado - Marinated Chicken with Fresh Citrus, Cumin, Cilantro, Garlic, & Fresh Herbs *(Add \$3 per person for Carne Asada)*

Sides – Included

- Mexican Rice
- Refried, Pinto, or Black Beans with Queso Fresco
- Corn or Flour Tortillas
- Homemade Salsa
- Sour Cream

Dessert – Select One

- Tres Leches Cake
- Churros with Caramel

The Cowboy

Lunch

\$52.00

-

Dinner

\$62.00

Salads – Included

- Classic Cobb - Romaine, Avocado, Smoked Ham, Bleu Cheese Crumbles, Tomatoes, Bacon, Egg, & Buttermilk Ranch
- Cole Slaw - Shredded Napa Cabbage, Apples, Toasted Pecans, Fresh Citrus, & Spicy Dijon Vinaigrette

Entrées – Select Two

- Oven Fried Chicken
- Smoked Pork Spare Ribs - Featuring the Choura Signature Rub
- BBQ Brisket - Glazed with BBQ Sauce & Orange Zest
- Tri Tip - Marinated with Fresh Herbs, Garlic, & Lemon *(Add \$1.25 per person)*

Sides – Select Two

- The Mash - Yukon Gold Potatoes with Roasted Garlic, Sour Cream, & Scallions
- Corn on the Cob - Grilled with Smokey Chipotle Butter
- Mac + Cheese - Elbow Pasta with Farmhouse Cheddar, Crispy Pancetta, Fresh Chives, & Crispy Bread Crumb Crust
- Baked Beans - Slow Baked with Caramelized Onions, Brown Sugar, & Smoked Bacon

Dessert – Included

- Apple Pan Doude

Mambo Italiano

Lunch

\$52.00

-

Dinner

\$62.00

Salads – Select Two

- Orzo - Cherry Tomatoes, Kalamata Olives, Capers, Grilled Asparagus, & Homemade Pesto
- Angel Hair Pasta - Olives, Capers, Tomatoes, & Roasted Tomato Vinaigrette
- Caesar Salad - Chopped Romaine, Croutons, Shaved Parmesan, & Caesar Dressing
- Antipasto Salad - Chopped Romaine, Roasted Peppers, Marinated Artichokes, Assorted Cured Meats, Provolone Cheese, Olives, & Italian Dressing

Entrées – Select Two

- Chicken or Eggplant Parmesan - Parmesan Panko Crusted Chicken Breast or Baked Eggplant with Provolone & Basil Marinara Sauce
- Bistecca - Grilled Tri Tip with Fresh Lemon, Garlic, Shaved Parmesan & Tomato Basil Vinaigrette (*Add \$1.25 per person*)
- Penne Pasta - Italian Sausage, Caramelized Onions, Roasted Peppers, & Rustic Basil-Alfredo Sauce
- Pasta Primavera - Garlic Butter Sautéed Seasonal Vegetables & White Wine Cream Sauce

Sides – Included

- Vegetable Ratatouille - Grilled Zucchini, Peppers, Asparagus, & Roasted Baby Carrots Seasoned with Garlic-Basil Butter
- Fettuccine Olio di Burro - Pasta Tossed with Butter, Fresh Italian Parsley, Extra Virgin Olive Oil and Parmesan Cheese

Dessert – Included

- Coconut Macaroons & Mini Cannolis

From The Deli

Lunch

\$48.00

-

Dinner

\$58.00

Salads – Included

- Antipasto - Chopped Romaine, Roasted Peppers, Marinated Artichokes, Assorted Cured Meats, Provolone Cheese, Olives, & Italian Dressing
- Panzanella - Cucumber, Tomato, Slivered Red Onion, Fresh Basil, Croutons, & Creamy Basil Dressing

Between The Bread – Select Two

- Smoked Ham - Brie & Honey Mustard
- Roast Beef - Cheddar Cheese, Caramelized Onions, & Gorgonzola Spread
- Classic BLT - Bacon, Lettuce, Tomato, & Lemon Aioli
- Chicken Caesar Pita - Romaine Lettuce, Tomato, Parmesan, & Caesar Dressing
- Club Sandwich - Roasted Turkey, Ham, Lettuce, Tomato, Bacon, & Garlic Aioli
- Roasted Turkey - Provolone, Roasted Red Peppers, & Basil Pesto
- Santa Fe Chicken - Ortega Chiles, Pepperjack Cheese, Greens, & Chipotle Aioli
- Roasted Pork Loin - Asian Slaw, Thai Basil, Pea Sprouts, Pickled Cucumber, & Sriracha Aioli
- Albacore Tuna - with Scallions, Fresh Tarragon, & Lemon Zest
- Curry Chicken Salad - with Celery, Fresh Herbs, Dried Cherries, Chives, & Curry Aioli
- Chicken Salad - with Celery, Fresh Herbs, Chives, & Mayo
- Garden Stack - Grilled Vegetables, Feta, & Olive Tapenade Spread
- Caprese Stack - Arugula, Mozzarella, Tomatoes, Balsamic Glaze, & Basil Pesto

Side – Included

- Assorted Chips

Dessert – Included

- Assorted Cookies & Brownies

Eats + Sweets

Lunch

\$52.00

-

Dinner

\$62.00

Appetizers – Select Six

- Sesame Crusted Goat Cheese - on Wonton Crisp
- Ahi Poke - Tuna, Soy Sauce, Black Sesame Seeds, and Scallions on a Wonton Crisp
- White Fish Ceviche - on Tostada Round
- Grilled Peach Crostini - Balsamic Glaze, Goat Cheese, & Honey Drizzle
- NY Steak Crostini - Caramelized Onions & Gorgonzola Cream
- Pan Seared Ahi - atop Cucumber Slice with Japanese Spice, Pickled Onions, & Sriracha Aioli
- Roasted Garlic Humus - Served with Pita Chips (*Add \$1.00 per person*)
- Fresh Spring Rolls - Green Tea Soba Noodles, Thai Basil, Cucumber, Mint, & Spicy Hoisin
- Caprese Skewers - Cherry Tomato, Bocconcini Mozzarella, Olives, & Basil Pesto
- Roasted Artichoke Crostini - with Fennel Herb Goat Cheese
- Avocado Kale Toast - Lemon, Olive Oil, Salt, & Pepper
- Homemade Meatballs - Teriyaki, Turkey or Italian
- Crispy Spring Rolls - with Sweet + Sour Dipping Sauce
- Chicken Satay - with Spicy Peanut Sauce, Tikka Masala Sauce or Chimichurri Sauce
- Mini Beef Wellington - Tender Beef Wrapped in Puff Pastry with Sautéed Mushrooms & Shallots Duxelle, & Madera Wine Demi Glaze
- Tikka Masala Taco - Chicken Tikka Masala, Cilantro, & Cucumber Raita
- Mongolian Beef Skewers - Grilled Scallions
- Short Rib Quesadilla - with Chipotle Crème
- Lobster Corndogs - with Green Peppercorn Aioli (*Add \$1.50 per person*)
- Thai Chicken Lettuce Wraps - Asian Inspired Diced Chicken on an Endive Spear

Desserts – Select Two

- Traditional New York Cheesecake - with Seasonal Berries
- Cinnamon Apple Tart - with Fresh Whipped Cream
- Dolce Italiano - Coconut Macaroons & Mini Chocolate Chip Cannolis
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Live Cooking Stations

Chef Required; additional labor fees apply. Minimum 25 people.
All Live Stations open for 90 minutes only.

Lunch - 2 Station Minimum | Dinner - 3 Station Minimum

Mashed Potato Bar

\$12.00
per person

Select Two

- Red Bliss Mash
- Cheddar & Chive Mash
- Wasabi Mash
- Garlic Mash
- Sweet Potato Mash

Select Two

- Garlic Chive Butter Shrimp (*Add \$1.50 per person*)
- Shredded Rotisserie Chicken
- Beef Short Ribs
- Sautéed Mushrooms
- Chili
- BBQ Brisket

Includes All

- Sharp Cheddar
- Smoked Bacon Bits
- Sour Cream
- Whipped Butter
- Blue Cheese Crumbles
- Shoe-String Onions
- Scallions

Mac n' Cheese Martinis

\$12.00
per person

Select Two

- Cheddar Cheese Sauce
- White Cheddar
- Brown Ale Bacon Cheddar
- Swiss Chive Roasted Garlic

Select Two

- Shredded Rotisserie Chicken
- Chili
- BBQ Brisket
- Sautéed Mushrooms
- Beef Short Ribs

Includes All

- Sharp Cheddar
- Sour Cream
- Smoked Bacon Bits
- Scallions
- Shoe-String Onions

Taco Experience

\$12.00
per person

Select Two

- Carne Asada
- Pollo Asado
- Carnitas
- Barbacoa
- Chorizo

Includes All

- Cheese
- Sour Cream
- Salsa
- Cilantro
- Onion
- Corn -or- Flour Tortillas

Add Spanish Rice & Beans for \$3.00 per person

Chinese "To-Go" Cup

\$12.00
per person

Select Two

- Kung Pao Chicken
- Teriyaki Chicken
- Stir Fry Veggies
- Shrimp (*Add \$1.50 per person*)

Includes All

- Wonton Strips
- Scallions
- Roasted Peanuts
- Toasted Sesame Seeds
- Sriracha
- Soy Sauce

Slider Station

\$12.00
per person

Select Two

- Kahlua Pulled Pork on Hawaiian Roll
- Angus Beef w/ Caramelized Onions & Blue Cheese
- Blackened Chicken w/ Honey Mustard & Swiss
- Southwest Black Bean w/ Pepperjack & Guacamole

Includes All

- Cheddar
- Lettuce
- Tomato
- Onion
- Pickles
- Thousand Island
- Ketchup
- Mustard
- Mayo

By The Sea

\$12.00
per person

Included

- Butter Bowtie Pasta w/ Shrimp Scampi

Toppings

- Crushed Red Pepper Flakes
- Parmesan Cheese

Butcher Shoppe

\$12.00
per person

Included

- Carved Tri-Tip Sliders with Spicy Aioli & Micro Arugula on Toasted Asiago Rolls

**Any Add-On Add \$2.50 per person

Sweets



Sweet Tooth

Sweet Tooth Treats

Served or Displayed - A la Carte

\$6.00
per person

- Assorted Dessert Bars - Lemon & Pecan
- Tres Leches Cake
- Gourmet Homemade Pie - Caramel Apple or Chocolate Mousse
- Mini Bundt Cakes - Carrot, Lemon, or Chocolate
- Mini Cupcakes - PBJ, Lemon, Chocolate, Red Velvet, Vanilla or Mint Chocolate Chip
- Individual Fruit Tarts
- Tuxedo Trifle Mousse Cake - Chocolate Cake Layered with Vanilla Mousse and Chocolate Shell
- Cheesecake - Traditional New York with Seasonal Berries or Cookies and Cream with Oreo Crust
- Cinnamon Apple Tart - with Fresh Whipped Cream
- Dolce Italiano - Hazelnut Macaroons & Mini Chocolate Chip Cannolis
- Churros - with Caramel Sauce
- Chocolate Tartlet - with Salted Caramel

Custom Dessert Bar

Displayed

3 Sweet Tooth Treats

Select options from Sweet Tooth treat list

\$18.50
per person

4 Sweet Tooth Treats

Select options from Sweet Tooth treat list

\$20.50
per person

5 Sweet Tooth Treats

Select options from Sweet Tooth treat list

\$23.00
per person

Sweet Stations

Float Home Station

Attendant Required; additional labor fee applies

\$10.00
per person

Select Two Soda Flavors
(served with Vanilla Ice Cream)

- Root Beer
- Orange
- Grape
- Coke

Churro Station

Attendant Required; additional labor fee applies

\$11.00
per person

Includes All

- Vanilla Ice Cream
- Chocolate Sauce
- Caramel Sauce

Chocolate Fountain

Warm Belgium Chocolate cascades off a three-tier fountain, specially designed for fondue.
Minimum 25 people.

\$500
rental fee

\$16-\$20
per person

Includes

- Three Hour Fountain Rental
- 20lbs of Belgium Chocolate (choice of dark, semisweet, milk, or white)
- Round, Skirted Table
- Napkins, Mini Plates, & 8in Skewers

Dipping Items

- Choose Three for \$16.00 *per person*
- Choose Four for \$18.00 *per person*
- Choose Five for \$20.00 *per person*

Choice of

- Cheesecake Bites
- Brownie Squares
- Strawberries
- Apples
- Oreo Cookies
- Caramel
- Bananas
- Peanut Butter Balls
- Nutter Butter Cookies
- Shortbread Cookies
- Snicker Pieces
- Pretzel Rods
- Cream Puffs
- Pineapple
- Rice Krispie Treats
- Graham Cracker Squares
- Coconut Macaroons
- Coconut Balls
- Biscotti
- Marshmallows

Drinks

Wet Your Whistle

Beer

Domestic Beer	\$9
Import/Specialty Beer	\$10
Domestic Keg Approximately 150 servings	\$750
Import/Specialty Keg Approximately 150 servings	\$800

Wine

Wine by the Glass	\$10-\$11
Wine by the Bottle	\$30-\$46
Champagne by the Glass	\$10-\$13
Champagne by the Bottle	\$25-\$108

Mixed Cocktails

Well Brand	\$11.50
Call Brand	\$12-\$13
Premium Brand	\$13
Martinis	\$14

Non-Alcoholic

Bottled Water	\$4-\$6
Pellegrino Sparkling Water	\$5-\$7

Soft Drinks	\$5
Juices	\$4
Sparkling Cider	\$17 <i>per bottle</i>
Unlimited Sodas	\$6 <i>per person</i>
Corkage Fee	\$17 <i>per bottle</i>

Bars

<p>Cash Bar One bartender per 75 guests recommended</p>	\$450 <i>per bar</i>
<p>Limited Hosted Bar Bartender fee waived when bar is hosted by client. \$1000 minimum for flat-rate hosted bars. \$6 for each additional hour.</p> <ul style="list-style-type: none"> • 1 hour for \$17 <i>per person</i> • 2 hours for \$21 <i>per person</i> • 3 hours for \$25 <i>per person</i> • Limited Hosted Includes: Domestic & Imported Beer, House Wine, Soft Drinks, and Mineral Water. 	\$20-\$28 <i>per hour, per person</i>
<p>Hosted Bar Bartender fee waived when bar is hosted by client. \$1000 minimum for flat-rate hosted bars. \$8 for each additional hour.</p> <ul style="list-style-type: none"> • 1 hour for \$21 <i>per person</i> • 2 hours for \$28 <i>per person</i> • 3 hours for \$33 <i>per person</i> • Hosted Bar Includes: Well Drinks, Domestic & Imported Beer, House Wine, Soft Drinks, and Mineral Water. 	\$24-\$37 <i>per hour, per person</i>
<p>Premium Hosted Bar Bartender fee waived when bar is hosted by client. \$1000 minimum for flat-rate hosted bars. \$11 for each additional hour.</p> <ul style="list-style-type: none"> • 1 hour for \$24 <i>per person</i> • 2 hours for \$35 <i>per person</i> • 3 hours for \$40 <i>per person</i> • Hosted Bar Includes: Call Drinks, Well Drinks, Domestic & Imported Beer, House Wine, So Drinks, and Mineral Water. 	\$27-\$46 <i>per hour, per person</i>

THE GRAND LONG BEACH

The Grand

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